



# THE LOBBY BAR

## Breakfast

### THE CLASSIC\*

Two Eggs Cooked to Order  
Choice of:  
Toast or English Muffin  
Bacon or Sausage  
Breakfast Potatoes  
Juice and Coffee or Tea  
\$17

### MEDITERRANEAN EGG WHITE OMELET\*

Spinach, Olives, Sundried Tomatoes  
Feta Cheese, Mixed Greens  
Champagne Vinaigrette  
\$15

### BREAKFAST SANDWICH

Scrambled Eggs, Avocado, Bacon  
White Cheddar on Brioche Bun  
With Breakfast Potatoes  
\$12

### FRUIT PLATE

Seasonal Fruit, Berries, Vanilla Yogurt  
\$12

### COCKTAILS

ALI'S SMASH \$13  
Rye, Muddled Mint  
PAMA Liqueur and Agave Nectar

THE LOUISVILLE LIP \$12  
Four Roses Bourbon  
Freshly Squeezed Lemonade  
and Honey

OLD FASHIONED \$12  
Old Forester Bourbon  
Simple Syrup, Angostura Bitters  
Orange Bitters

KENTUCKY DERBY \$12  
Bulleit Bourbon  
Sorghum Syrup,  
Pink Grapefruit Juice

THE LILY \$13  
Wheatley Kentucky Vodka  
Cranberry, Lemon and Lime Juice  
Splash of Orange Liqueur

MINT JULEP \$13  
Jim Beam Bourbon  
Simple Syrup, Fresh Mint

MIMOSA \$8

BLOODY MARY \$8

### BLUEGRASS OMELET

Kentucky Salt Cured Ham, Tomato  
Smoked Gouda, Breakfast Potatoes  
Toast  
\$15

### PANCAKES WITH FRESH BERRIES

Fresh Berries, Bourbon Syrup  
Whipped Cream  
\$12

### OATMEAL

Oatmeal, Fresh Berries, Brown Sugar  
Toasted Almonds, Dried Fruit  
\$9

### AVOCADO TOAST

Avocado, Cherry Tomatoes  
Sesame Seeds, Espelette Pepper  
9 Grain Bread  
Mixed Greens, Champagne Vinaigrette  
\$11 / with 2 eggs \$15

## THE HOT BROWN \$25

*A Louisville Tradition since 1926*

**Roasted Turkey Breast, Toast Points, Mornay Sauce, Pecorino Romano Cheese  
Baked Golden Brown, Finished with Bacon and Tomatoes**

The Hot Brown...a Louisville tradition with worldwide appeal has been featured in:  
*The New York Times, The Wall Street Journal, Southern Living Magazine, The Los Angeles Times  
NBC's Today Show, ABC News with Diane Sawyer, and Travel Channel's Man v. Food*  
as well as being a regular entry in many of the finest cookbooks.  
*(Please allow 20 minutes to prepare)*

### a la CARTE

Bacon (3) or Sausage (2) \$5  
8 oz Country Ham Steak \$9  
Toasted Bread or English Muffin \$3  
Breakfast Potatoes \$5  
Toasted Bagel and Cream Cheese \$5

### BEVERAGES

Freshly Brewed Coffee, Regular or Decaf \$4  
Hot Tea \$4  
Fruit Juices, Milk \$4  
Espresso \$4  
Cappuccino \$4  
Pellegrino \$6  
Fiji Water \$5

**Troy Ritchie - Lobby Bar Manager**

**Dustin Willett - Chef de Cuisine**



Sunday Bar opens at 10am

*\*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions*



**WINES BY THE GLASS**

**SPARKLING**

La Marca Prosecco \$12

Chandon Brut Rose California, Split \$15

Nicolas Feuillatte Champagne France, Split \$20

Luccio Moscato D'Asti \$12

**ROSÉ**

White Zinfandel California \$8

La Crema Pinot Noir Rosé Monterey \$11

**WHITE WINE**

Brancott Estate Sauvignon Blanc NZ \$10

Bollini Pinot Grigio Trentino \$10

Sonoma-Cutrer Chardonnay Sonoma \$16

**RED WINE**

Domaine de Nizas Coteaux du Languedoc \$12

“Meiomi” Pinot Noir, California \$13

Chateau La Freynelle, Cabernet Sauvignon

Bordeaux \$12

Treana, Cabernet Sauvignon, Paso Robles \$15

Chateau Buena Vista

Cabernet Sauvignon Napa 2016 \$25

*LINK FOR BOURBON AND WINE LIST*



URBANBOURBONTRAIL



**SIGNATURE COCKTAILS**

**ALI'S SMASH \$13**

Rye, Muddled Mint  
PAMA Liqueur and Agave Nectar

**THE LOUISVILLE LIP \$12**

Four Roses Bourbon  
with Freshly Squeezed Lemonade and Honey

**BROWN MANHATTAN \$14**

Wild Turkey Bourbon  
Sweet Vermouth, Orange Bitters and Bourbon Cherries

**OLD FASHIONED \$12**

Old Forester Bourbon  
Simple Syrup, Angostura Bitters and Orange Bitters

**KENTUCKY DERBY \$12**

Evan Williams Bourbon  
Sorghum Syrup, Pink Grapefruit Juice

**THE LILY \$13**

Vodka, Lemon and Lime Juice,  
Cranberry Juice  
Splash of Orange Liqueur

**BISONTINI \$12**

Buffalo Trace Bourbon  
Cream Liqueur, Hint of Nutmeg

**KENTUCKY MULE \$13**

Ezra Brooks Bourbon  
Lime Juice, Ginger Beer

**MINT JULEP \$13**

Jim Beam Bourbon  
Simple Syrup, Fresh Mint

**BEER SELECTION**

**Local**

West Sixth IPA Draft	\$6.5
Rhinegeist Truth IPA Draft	\$6.5
Rhinegeist Bubbles –Tart Rosé Ale	\$7
Gravley Hefeweizen Draft	\$6.5
Goodwood Bourbon Ale Draft	\$6.5
Goodwood Louisville Lager	\$7
Fall City Pale Ale	\$7
West Sixth Brewing Amber	\$7
Bourbon Barrel Stout	\$11
Kentucky Bourbon Ale	\$11
Kentucky Irish Ale	\$6.5

**Other**

Lazy Magnolia Nut Brown	\$7
Blue Moon	\$6.5
Stella Artois	\$6.5
Bud Light	\$5.5
Coors Light	\$5.5
Michelob Ultra	\$5.5
Miller Lite	\$5.5
Kaliber (Non-Alcoholic)	\$6.5